

much more convenient India is situated to China than to the Western Provinces. It is quite probable that by the time of the Christian Era the fowl had spread itself all over Western Asia and Eastern Europe, and it was known in several parts of Western Europe. Caesar found that cockfighting was known to the ancient Britons, where it was probably introduced by the Phoenicians.

Domestic poultry was thus probably distributed by two main channels, with India as a starting place. About the year 1400 B. C. the Eastern stream started, finding its way into China, from there into Japan and Central Asia, on into Siberia, Russia, Germany and Britain.

Between 500 and 600 B. C. the Western stream started, going by way of Persia, Greece, Italy, Spain, France, Germany, Britain and America.

The evolution of the various breeds, as also the origin of turkeys and waterfowl, make interesting studies in themselves, and may be dealt with again.

## HORTICULTURE

### Strawberry Culture

W. T. Macoun, horticulturist at the Central Experimental Farm, is the author of a work on the strawberry and its culture which has recently been issued by the Dominion Department of Agriculture. Considering the ease with which strawberries may be grown it is surprising that more has not been done in the introducing of hardy varieties into the Western country and more interest is not taken in the growing of this fruit by general farmers. In the East strawberries have come into very general use. The ease with which new varieties of this fruit are produced from seed, has resulted in the introduction, during the past few years, of a large number of new sorts. Facts regarding the quality, productiveness and general usefulness of these as compared with the best of the older varieties are presented in this bulletin, in accordance with the experience gained by tests carried on for twenty-one years at the Central Experimental Farm at Ottawa. The best methods of preparing the soil, with particulars regarding the most successful treatment to secure an abundant crop, are fully explained and remedies suggested for the more common diseases and injurious insects to which strawberry plants are subject.

The bulletin is for general distribution and while a grower in this part of the Dominion might not find the work replete with information regarding the culture of this fruit under our conditions of climate, he would find much valuable information in the work and should write the Dominion Department of Agriculture for a copy of Bulletin No. 62.

### Kootenay Fruit Notes

The Kootenay Jam Company recently informed the fruit growers of that section what they will require in the way of fruits of various kinds for the coming season. They are making a special bid for black currants and red raspberries, as they have been unable to get enough of these fruits to supply the demand. In apricots, peaches, plums, blackberries, red currants and strawberries they state they can use all varieties, but in some of the other fruits they state a preference.

In cherries they do not care for anything other than Bing, Lambert, Morello and Royal Anne, while in pears they give the preference to the Bartlett, Flemish Beauty, Idaho and Winter Nells.

M. A. Jull, provincial poultry expert, while making a trip through the Kootenay recently, laid emphasis on the fact that at present the province of British Columbia sends one million dollars out of the province yearly for poultry and eggs. He contended that there was no excuse for such a condition being continued. In all parts of the province he found conditions favorable to the development of the poultry industry and he strongly urged the fruit growers to pay more attention to this department. He considered that the high prices paid for eggs and dressed poultry in the mining camps furnished an opportunity unexcelled anywhere.

The growers in various parts of the province are naturally much pleased at the success that British Columbia fruit has again met with at the old country fairs. The provincial display won

the Royal Horticultural Society's gold medal for the fifth year in succession. The Kaslo district won the silver gilt Banksian medal, while Salt Spring Island won a silver gilt Knightian medal. Among other prize winners were the Victoria district display, Stirling and Pitcairn, of Kelowna and the Okanagan Fruit Union.

There is a persistent rumor in circulation that the provincial government will shortly establish an experimental fruit farm in the Kootenay district. It is even stated that some representatives of the government have been looking around for a location, but nothing definite has been given out. It is to be hoped that such is the case as no move on the part of the government would assist the fruit industry more than this one. Although the industry is making splendid progress and the orchard acreage is increasing very fast the amateur grower finds a number of problems confronting him which are not very easy of solution.

Prominent among these is the question of varieties. As it takes several years for a tree to come into bearing experimenting with varieties is an expensive business. It cannot be undertaken to any extent by a private individual and if an experimental farm were established it would not be many years before it could be proved beyond a doubt what varieties are most suited to the district.

Some of the growers' experiences along this line have been most unfortunate. One grower planted a large acreage of a certain variety a number of years ago for the simple reason that this variety had done very well in another section. But he now finds that they are far behind some other varieties as far as this section is concerned and he is being put to the expense of grafting some four or five hundred trees. An experimental farm would assist the grower to avoid such mistakes as these.

E. W. D.

## FIELD NOTES

### The Great London Markets at Christmas

(OUR ENGLISH CORRESPONDENCE)

At Christmas time London's four great markets, Smithfield, Covent Garden, Leadenhall and Billingsgate, are centers of boundless energy, with vast supplies of seasonable eatables.

At Smithfield on the Monday preceding Christmas 4316 tons of beef, mutton, pork, veal, poultry and game entered the gate, and succeeding days were but little less in quantity. In spite of these vast supplies there was a shortage, especially in poultry, and prices ruled firm. Beef was dearer than usual, ranging from 6½d. to 1s. 1d. per pound, the highest figures in twenty years.

A visit to Smithfield in Christmas week is an education to most people. In front of the visitor as he enters are avenues of dead meat and poultry stretching in all directions. The salesmen are smartly dressed in the blue and white smocks, and all the time there is a perfect babel of hoarse cries. Scores of vans are in waiting outside the market to carry the purchasers to all parts of the vast metropolis. To and from these vans pass and repass a silent procession of strong men who carry thick slabs of slippery meat on their backs with seeming ease. There are said to be fully 10,000 men employed at Smithfield market during the Christmas rush.

At Covent Garden are veritable forests of Christmas trees of all sizes and mountains of holly and mistletoe. Huge stacks of oranges in boxes confront one, and barrels of apples seem innumerable.

If you wish to see fat geese all beribboned the Leadenhall market will provide a feast. There seems no end to the avenues of geese, turkeys and fowls brought from near and far for the great London trade.

Billingsgate is rather prosaic in comparison — fish everywhere if the visitor is there early in the day, because Billingsgate does most of its business before dawn.

A wonderful sight indeed are London's gigantic markets at Christmas time, and the great provincial markets at Manchester, Leeds, Birmingham and Liverpool are worthy rivals of the London centers.

### TRADE REVIVAL

The trade revival is gaining impetus month by month and the imports for November of foreign produce were of record value, being no less than £61,605,222. The nearest approach to this in any

one month was in January, 1907, when the figure<sup>s</sup> were over £60,000,000.

Part of the heavy totals are accounted for by the prevailing high prices of cotton and wool. Food stuff imports were heavy; wheat increased by £433,900, flour by £99,000, oats by £178,000, but meats declined by £234,000.

The expansion of exports was by £4,459,279, almost entirely in manufactured goods.

### CLYDESDALE EXPORTS

The secretary of the English section of the Clydesdale society says that trade in Clydesdales in the last twelve months has been very good, Canada especially taking many fine horses. During the year 1,400 have been exported, with an average value per head of £35 and a total value of over £49,000.

### SMITHFIELD SHOW

This year Leeds-Smithfield Show brought out a fine collection of live stock and the entries constituted a record. The prize list was of the value of £1,800, and total entries, including poultry and pigeons, were 2,885. In the cattle section the championship was won by a Scotch cross-bred beast shown by Mr. Chas. Emmerson, of Darlington. The winner was an evenly fleshed, level-backed, compact steer, weighing 1775 pounds. The King was an exhibitor of cattle and sheep, but took no prominent prizes.

A feature of the show which attracted great attention and favorable comment was a fine display of British Columbia apples. Rhodesian products were also well displayed.

### INCREASE IN MILK PRICES

The cost of milk production has largely increased in England in the last few years, but dairymen have been unable to get higher prices from consumers, largely owing to lack of combination. A concerted effort is to be made to get better prices and it is probable that the larger centers of population will have to pay more for milk.

There are curious divergencies in prices in some districts only a few miles apart. In Lancashire, Rochdale and Oldham are practically contiguous towns, but Rochdale dairymen get only 3d. per quart for milk, while Oldham retailers get 4d. Most large provincial towns now pay 4d. and an effort is to be made to make this price uniform in the provincial towns.

The Worcester Chamber of Agriculture has been discussing the meat warranty question and considers it practically dead. We certainly have heard nothing of it during recent months. Farmers all over the country ignored the warranty demand, and in those markets where an attempt was made to force the demand the whole business had been quietly dropped.

The recent disclosures on foreign condensed skim milks have been before various boards of agriculture, and resolutions have been passed demanding that all such milks showed be prominently labelled, "Unsuitable food for children."

### AGRICULTURAL SOCIETY MEET

The Royal Agricultural Society held its annual meeting during Smithfield Show week, and there was a large attendance. A satisfactory financial position was shown — altogether different to the disastrous Park Royal days — in spite of the small deficit on the Gloucester Show.

Prospects for a successful show at Liverpool in 1910 are excellent. A strong local committee has arrangements well forward, and subscriptions are coming in well. A well known Lancashire landowner, Sir Gilbert Greenall of Warrington, was elected president of the society for 1910.

### ANALYSIS OF FOOD PRODUCTS

The local government board has an enormous number of food products analyzed each year. 95,664 samples have been dealt with this year, of which 8,169 were reported against. Samples of milk numbered 45,093 and of these 4,738 were adulterated. Heavy adulteration of milk, as practised some years ago has practically ceased, but the practice of taking cream from milk, so that only just enough for legal requirements is left, has greatly increased.

Of butter, 20,729 samples were examined, and 1,545 or 7.5% were found to be below the standard. A practice has sprung up lately of selling margarine as "butter mixture" — although the vendors comply with the law and label the package "margarine."

The use of preservatives in food products is on the increase, and many foods otherwise perishable are made to keep in shops, and the result is an indigestible and dyspepsia producing mixture, in the opinion of one medical officer of health.

F. DEWHIRST.